

Who Said Cherry Pie?



Cherry pies long since won fame and name in the household rhyme of "charming Billy boy," whose sweetheart, it is said, could "make a cherry pie quick as you can wink your eye."

About this time o' year one's memory harks back to a perfect June day when one came home from school and eyed with delight the cherry pies placed on the milk bench beside the well to cool.

Cherry pie! What boy ever felt his capacity satisfied, even when mother unselfishly gave him her piece, after he had quickly put away his own? No pastry ever conceived by famous French chef could compare with those glorious wedges of flaky crust from which oozed the crimson syrup.

The Cherry Pie Like Mother Used to Make.

First stone the cherries—with a sharp knife—and save the juice separately.

Next, take a cupful of granulated sugar for each cup of the pitted cherries. Pour the sugar over the fruit and let stand while you are making the crust.

Sift half a teaspoonful of salt into one cupful of flour. In this cut, with a silver knife, half a cup of lard that is very cold. Do this as lightly as possible, never touching with the fingers.

Now add enough cold water to make a stiff dough that can be rolled out thin. Mix quickly and lightly, using just the tips of your fingers. This will make just enough crust for one pie.

Line a rather deep pie-tin with the lower crust and fill as full as possible with the cherries and sugar. Pour over the juice and sprinkle a tablespoonful of flour over all before you put on the upper crust.

The pie will not be like Mother's unless you pinch the upper crust down about the edge with your thumb and make a fern leaf with the blade of your knife in the center where the delicious juice will boil up and stain the brown crust with coral.

Eat it any time you can get it, for there's no greater gastro-nomic joy than a slice from a cherry pie like Mother used to make.